



THE BAYSIDE  
BISTRO • BAR • TERRACE

# Restaurant Week Spring 2024 Dinner Menu

## TO START

Hamachi Carpaccio

## TO WARM UP

Truffle & Cheese Bikini

Gambas, Garlic-Chili Prawns

## THE MAIN EVENT

Seafood Linguine in Champagne Herb Cream Sauce

OR

Grilled Halibut in Robespierre Sauce with  
Roasted Rosemary Potatoes & Brocollini

OR

Spanish Suckling Pig (Add 68)

with Rosemary Potatoes & Padron Peppers in Honey Mustard Sauce

OR

Dry-Aged Wagyu “Bavette” (Add 78)

with Mashed Potatoes and Broccolini

OR

Fresh Grilled Half Boston Lobster with Squid-Ink Linguine  
in Aglio e Olio (Add 108)

## A SWEET FINALE

Basque Burnt Cheesecake with Raspberry Coulis

**HK\$298 per person**

**+ 10% service charge**

DININGCITY

